Lemon Dijon Sauce

- Prep Time: 10 minutes
- Cook Time: 0 minutes
- Yield: 1cup

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Ingredients

- 1/3 cup Santa Cruz Organic® Pure Lemon Juice
- 1 tablespoon Dijon mustard
- 3/4 teaspoon sea salt
- 1/4 teaspoon cracked black pepper
- 1/2 cup pure olive oil

Directions

1. PLACE lemon juice, mustard, salt, pepper in small bowl. Whisk in olive oil gradually, until well blended and slightly thickened.
2. Use as marinade or dressing for meat, fish poultry or vegetables, a vinaigrette for salads or dip for vegetables.

Nutritional Information

Serving Size: 1/8 of recipe; abt 2 T
Calories Per Serving: 120
Total Fat Grams: 14g
Calories From Fat Grams: 120
Saturated Fat Grams: 2g
Saturated Fat Grams Percent Daily Value: 10%
Sodium: 310mg
Sodium Percent Daily Value: 13%
Carbohydrates: 1g

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Non-GMO Project

Santa Cruz Organic® is proud to be an official participant of the Non-GMO Project. For more information about the Non-GMO Project or to view our entire list of verified products to date, visit www.nongmoproject.org.

We're certified!

Learn more about how our products meet national organic standards.

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